



Appetizers

Avocado toast

Jumbo shrimp cocktail
(classic cocktail sauce)

Seasonal mixed berries
(yogurt and honey drizzle)

Baby kale salad
(pine nuts, cranberry, pecorino cheese, citrus dressing)

Vine riped tomato caprese salad
(shaved onions, fresh basil, mozzarella, balsamic glaze)

Entrees

Potato frittata \$35
(mushrooms, onions, parmesan)

Spring vegetable penne \$35
(aglio e olio, burrata cheese)

Mixed mushroom and chicken pappardelle \$38
(alfredo sauce)

Pan seared Atlantic salmon \$43
(arugula, onions, cherry tomato salad, yogurt lemon dill)

NY steak and eggs \$43
(grilled tomatoes, herb potato hash, horseradish mayo)

